



## **PRIVATE DINING MENU**

### **STARTERS**

Salt-baked Beetroot, Whipped Goats' Cheese, Toasted Hazelnuts & Raspberries

Szechuan Crispy Squid, Coriander Mayonnaise

Free-range Ham Hock & Chicken Terrine, Piccalilli & Sourdough Crisp

Garlic & Rosemary-studded Camembert, Rustic Bread

### **MAINS**

28 Day Dry-aged Rump 8oz Cap Steak, Rocket Salad, Tomatoes, Chips, Peppercorn or Béarnaise Sauce

(Please be aware there is a £5 sub charge on this order)

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips

Basil-crusted Cod, Heirloom Tomatoes, Lyonnaise Potatoes, Tapenade

Charred Cauliflower Steak, Romanesco, Sweet Potato Fondant, Mint & Pomegranate Dressing

Grilled Mackerel, Samphire, Pickled Cucumber, New Potatoes & Caper Dressing

### **PUDS**

Dark Chocolate & Passionfruit Mousse, Honeycomb

Ice Cream Selection of Three

Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream, Blackcurrant or Raspberry Sorbet

Gluten-free Carrot Cake, Cinnamon Frosting

Cheese Plate Selection of Three

Brie De Nagis, Mrs Kirkham's Lancashire, Tor or Beauvale